

## **Historic, archived document**

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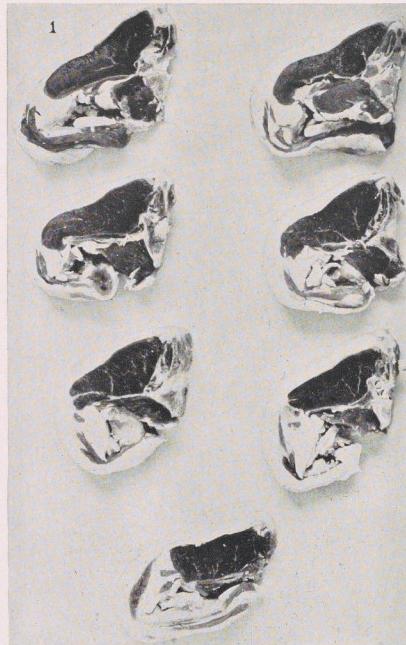


# MORE POPULAR LAMB CUTS



25014-C

A leg of lamb. This is used for roasting.



25020-C



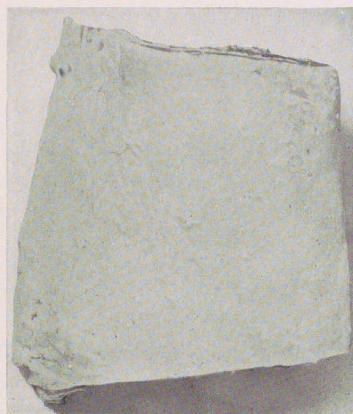
125020-C

One-half of loin of lamb. Chops cut from the other half of loin are at the left. Chop (1) came from the end of the loin marked (1). The loin is used for roasting and the chops for broiling.



125014-C

Leg of lamb. (French trim.) A steak has been removed from the top of this cut.



125019-C

One-half of the rack of lamb. At right, chops cut from other half of rack. The rack is used for roasting and the chops for broiling.



25019-C

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